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RECIPES

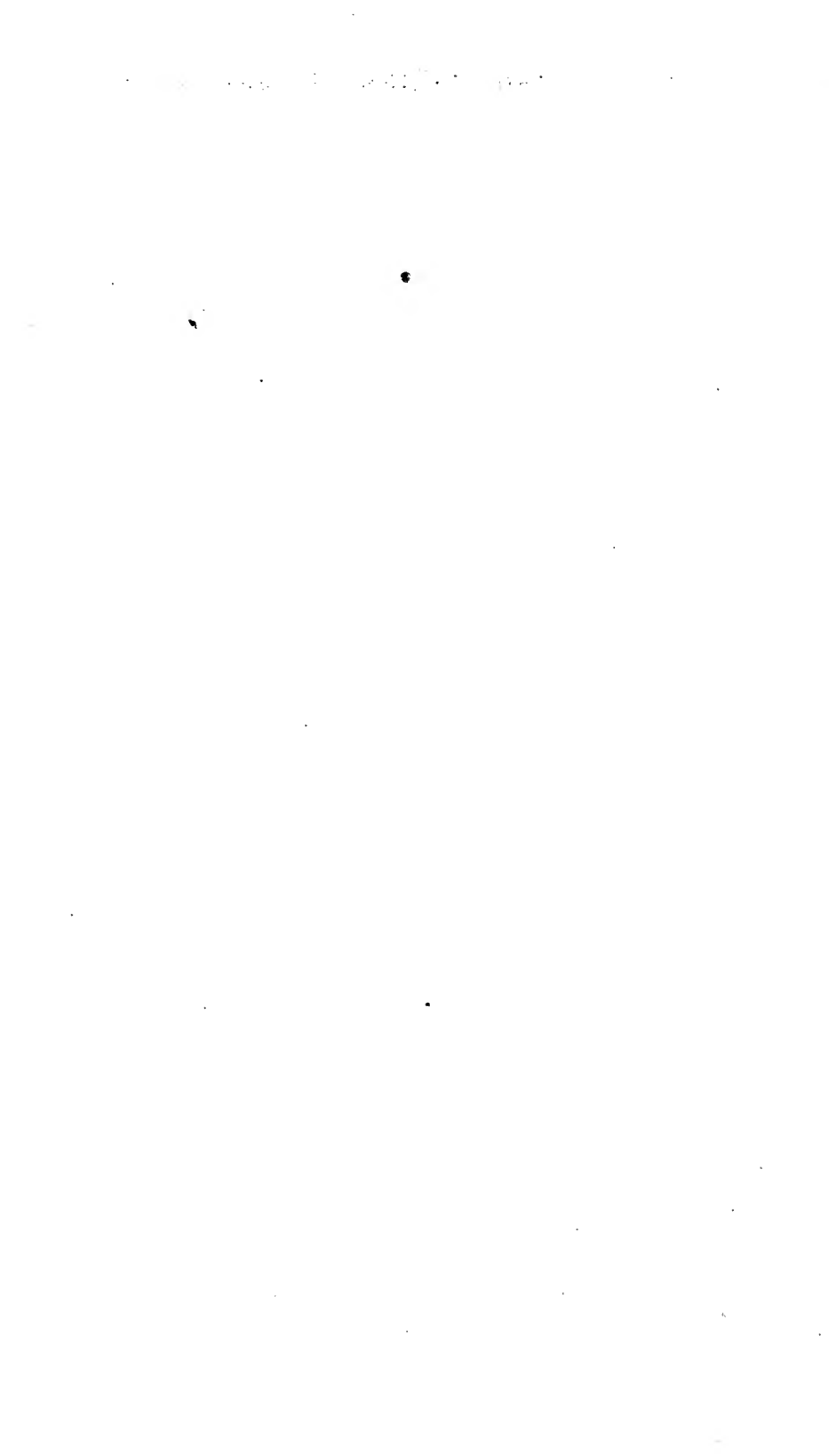
USED IN THE

COOKING SCHOOLS,

U. S. ARMY.



WASHINGTON:
GOVERNMENT PRINTING OFFICE,
1906.



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RECIPES USED IN THE COOKING SCHOOL, U. S. ARMY.

SOUPS.

Bean soup (for 20 men).

Take 3 pounds beans and soak overnight in about 2 quarts of water. When ready to make the soup add 2 quarts of boiling water and let boil for about 2 hours, or till done. Add $\frac{1}{4}$ pound fine chopped onions and season with salt and pepper to taste. Strain thru a collander. Put on the stove and let come to a boil, then it is ready to serve.

Beef stock.

Select beef bones and pieces of meat not used for any special purpose, place in a boiler of cold water, and stand on back of stove and let simmer. At end of about 6 hours strain into another vessel and it is then ready for use.

Bouillon soup (for 20 men).

Take 5 quarts beef stock, put on stove and let come to boil; add 1 onion, chopped fine, salt and pepper to taste. Add 2 tablespoonfuls burnt sugar and strain thru fine strainer and serve "en crotons."

Pea soup (for 20 men).

Take 2 quarts peas, 3 quarts of water, salt and pepper, 1 can evaporated cream, onions. Boil peas until soft, and strain thru a collander. Slice and fry

2 or 3 onions in brown grease until brown. Add cream, onions, and beef stock to the pea soup. Salt and pepper to taste.

Rice soup.

Take 4 pounds rice, 5 gallons beef stock, salt and pepper to taste. Boil for 4 hours.

Potato soup (for 20 men).

Take 10 or 12 potatoes, boil, mash, and mix them with a quart of boiling milk or cream. Have a well-seasoned soup stock ready, made with beef and veal bones and the usual vegetables. Ham bones can also be used. Slightly thicken it while boiling, which will prevent the potatoes from settling to the bottom. Mix 4 quarts of this stock with the potato cream, strain all, and season well; add a sprinkling of parsley and keep hot without boiling. Cost of 7 quarts, 40 cents.

Spanish soup (for 20 men).

Take 4 quarts beef stock, 1 can tomatoes, 2 medium-sized onions chopped fine, 2 or 3 chili peppers chopped fine, a little Cayenne pepper; put on stove and let boil or simmer for about 1 hour. Season with salt to taste and keep hot till served. No thickening in any soups. Strain this soup or not as desired.

Cream tomato soup (for 20 men).

Take 2 quarts beef stock, 2 cans tomatoes, 2 ounces onions chopped fine, 2 ounces sugar, salt and pepper to taste. Let boil about 1 hour. When cooked strain thru a collander. Just before serving add $\frac{1}{2}$ can of cream; then serve.

Vegetable soup.

One-half boilerful cabbage (2 heads) chopped; potatoes, 3 pounds, raw, chopped; 3 pounds chopped onions; 2 cans tomatoes; and 1 pound rice. Put in with beef stock and cook not less than 4 hours. Thickening (flour), salt and pepper to taste.

Corn and tomato soup (for 15 men).

Take 1 quart green corn, cut off the cob; 1 quart tomatoes, cut small; 1 pint mixt vegetables, cut small; in 5 quarts seasoned beef stock. Boil up and season to taste. Cost of 7 quarts, 40 cents.

FISH AND OYSTERS.

Codfish balls (for 20 men).

Take 3 pounds codfish, put in cold water and soak overnight before being used. Put in boiler the codfish with about 3 quarts cold water and let boil $\frac{1}{2}$ hour. Drain the water from the codfish and pick out bones, or meat from bones. Run it thru hash machine. Take 5 pounds cold boiled potatoes, run thru hash machine; add pepper, parsley, and seasoning. Work the ingredients all well together and roll into 2-ounce balls. Make a batter of 2 eggs and a little milk. Dip the balls into the batter, then into cracker dust, and fry in hot boiling lard till nice brown color. Serve hot.

Boiled Salmon.

Put 5 cans salmon, open, in pan of hot water, and let remain on stove till heated thru. Make a cream sauce of 3 quarts beef stock, 1 can evaporated cream, salt and

pepper, and parsley to taste. Put on stove and let come to a boil. Mix $\frac{1}{2}$ pound white flour in 1 pint water and thicken the mixture. Turn the salmon out on a large platter and pour over the white sauce and serve hot. Can either be served on toast or not.

Creamed salmon on toast with egg sauce (for 20 men).

Make cream sauce, adding eggs. Take 5 cans salmon, remove from cans and put in vessel with about 1 pint beef stock and let come to a boil. Make an egg sauce: 2 quarts beef stock, 1 quart milk (1 can evaporated cream makes $\frac{1}{2}$ gallon milk). Thicken with $\frac{1}{4}$ pound flour, season with salt and pepper, set on stove, let come to a boil and it is then ready for use. Egg sauce: Add 4 hard-boiled eggs, chopped fine; toast some stale bread 2 or 3 inches square, lay neatly on a dish. Put the salmon on top of toast, pour sauce over, then serve. Garnish if desired.

Salmon croquettes (for 20 men).

Take 4 cans salmon, 4 pounds cold boiled potatoes, 2 eggs, season with salt and pepper. Grind thru hash machine. Roll into cakes about 2 inches in diameter, like biscuits. Make an egg batter of 2 eggs and a little milk. Dip each salmon ball into the batter and then into cracker dust. Fry in deep hot lard, same as fish balls or doughnuts. Serve hot.

Oyster potpie (for 20 men).

Make crust as follows: Take 3 pounds flour, 1 pound lard, 2 ounces baking powder, 2 ounces salt, and water enough to make a stiff dough. This does for any kind

of meat pie. Take 3 cans oysters, fresh or cove oysters, 1 quart milk, $\frac{1}{4}$ pound butter, $\frac{1}{4}$ bunch parsley. Put on stove and let come to a boil. Thicken with $\frac{1}{4}$ pound flour, mixt in $\frac{1}{2}$ pint cold water. Should be baked about $\frac{3}{4}$ hour.

SAUCES.

Army sauce.

Take 2 quarts beef stock, thicken with $\frac{1}{4}$ pound mixt flour, salt and pepper to taste. Add 2 tablespoonfuls burnt sugar. Sugar should first be dissolved in water, as it is better. This is used over fish, steaks, and chops.

Army chocolate sauce.

Take $\frac{1}{2}$ dish pan water, 2 pounds sugar, 3 ounces chocolate, and $\frac{1}{2}$ pound cornstarch.

Cream sauce.

Made the same as apple-fritter sauce.

Egg sauce.

Put on to boil 2 quarts water, $\frac{1}{2}$ can cream, 2 ounces lard, salt and pepper. Thicken with $\frac{1}{4}$ pound flour. When done chop 4 hard-boiled eggs fine. Then serve.

Spanish sauce (for 20 men).

Take saucepan and put in 1 pint beef stock, 2 cans tomatoes, 4 chili peppers chopped fine, 2 ounces onions chopped fine, 1 tablespoonful salt, $\frac{1}{4}$ ounce black pepper, 2 or 3 dashes red pepper, 2 tablespoonfuls browned sugar, 1 ounce lard or butter. Set on stove and let simmer about 2 hours or till done.

Tomato sauce for baked beans.

Take 5 cans tomatoes, mash up with hands, add 2 pounds onions, chopped, $\frac{1}{2}$ gallon vinegar, 1 pound sugar (dissolved in vinegar), salt and pepper to taste, 1 teaspoonful each Cayenne pepper, cinnamon, and cloves.

Tomato cream sauce.

Made exactly like Spanish sauce with 1 can cream added.

White sauce (for 20 men).

Take 2 quarts beef stock, 2 ounces butter, $\frac{1}{2}$ can cream, $\frac{1}{4}$ pound flour with cold water to thicken. Set all on stove until boils, then add the flour till thickened. Salt and pepper to taste.

GRAVIES.**Brown flour for gravy.**

Roast flour the same as roasting coffee.

Cream gravy.

Take $\frac{2}{3}$ pan beef stock, 1 can cream, salt and pepper, and thicken with flour, a little butter if on hand.

Burnt sugar.

Made by frying $\frac{1}{2}$ pound sugar in a pan. Let remain on stove and boil for about 15 minutes. When the color of the sugar is a dark brown pour in 1 quart hot water and let simmer about 15 minutes till done.

MEATS.

BACON AND PORK.

Bacon.

Bacon should be soaked in cold water about 2 or 3 hours. cut thin, and fried crisp.

Liver and Bacon.

Cut liver in thin slices the day before. Wash liver and let soak in cold water, drain liver and let dry out in sack or towel. Salt and pepper liver and put in flour. Fry bacon, then fry your liver in bacon grease. One pound of bacon to 2 pounds of liver.

Boston baked pork and beans (for 20 men).

Take 5 pounds beans, put into soak overnight and boil for 2 hours next morning. Then draw water and put into baking pan. Season with salt (2 ounces), 1 quart molasses. Slice 4 pounds bacon and put in oven and let bake 2 hours. When done they should be a chocolate-brown color.

BEEF.

Beef a la mode (for 20 men).

Take 8 pounds raw beef, cut in slices $\frac{1}{2}$ inch thick by 4 inches square. Take a dishpan, set on stove, and cover meat with 4 quarts beef stock and let it simmer till well done. Add 1 can tomatoes, 2 onions chopped fine, and let cook for $\frac{1}{2}$ hour. Season with salt and pepper. Take 1 pound browned flour and mix with 1 quart cold water, pour over the beef and let cook till thickened. Add $\frac{1}{2}$ gill vinegar and serve hot.

Boiled beef (for 20 men).

Take a bake pan and set on stove, put in 3 quarts cold water, 8 pounds beef, cut in four pieces, and let boil for about 2 hours or until done. Then pour white sauce over beef and serve.

Boiled beef (corned) and cabbage (for 20 men).

Take 8 pounds corned beef soaked overnight, remove the water, add about 4 gallons fresh cold water to draw the salt out. Let boil about 1 hour, then add 8 pounds cabbage, cut in quarters and thoroly washt in cold water, and let boil about 2 hours longer, and will then be ready to serve.

Beef croquettes.

Take 3 pounds cold beef, cooked, pass thru hash machine; $\frac{1}{4}$ pound onions chopped fine; season with salt, pepper, and mace. Make a white sauce: 1 pint beef stock. 2 ounces butter, thickened with $\frac{1}{4}$ pound white flour in $\frac{1}{2}$ pint water; pour the sauce over the meat. Set aside and let cool. Roll into croquettes about 2 inches in diameter. Beat up 2 eggs, dip the croquettes into the eggs, then into cracker dust. Fry in deep hot lard same as doughnuts.

Beef fritters (for 20 men).

Take 2 pounds flour. 2 ounces baking powder, 6 eggs. 1 quart cold water. 3 pounds beef, cooked, ground thru hash machine. Stir this mixture all together and beat to consistency of fritter dough. Serve with brown gravy.

Beef hash.

Take 3 pounds cooked meat ground in machine, 1 pound onions ground in machine, and 5 pounds potatoes ground in machine. Season with salt, pepper, and ground sage to taste, adding 3 quarts stock. Put in oven and bake brown till done—about 2 hours.

Beef hearts, stuffed with bread dressing (for 20 men).

Take 3 beef hearts, thoroly washt in cold water, and dry thoroly. Then make a bread stuffing as follows: Two loaves stale bread soaked in about 1 quart cold water for about 15 minutes, 2 ounces chopped onions, salt and pepper and ground sage to taste, $\frac{1}{2}$ pound lard; thoroly mix the stuffing together and stuff the hearts with this mixture. Put neatly in a bake pan with a little grease and about 2 quarts beef stock. Let bake about 2 hours, basting frequently. Slice and serve.

Beef loaf (for 20 men).

Take 6 pounds raw beef ground fine, 1 pound onions chopped fine, 1 pound cracker dust ground fine, 4 eggs, salt and pepper, 4 chili peppers, and 1 pint beef stock, all mixt thoroly and molded into 3-pound loaves, and put in oven and baked for 2 hours. Baste frequently. When baked, loaves are sliced and served either hot or cold.

Roast beef.

Cut in pieces. Place in pan. Salt and pepper to taste. Cover beef with a little flour to brown beef.

Pour in a little water to keep moist and furnish water for gravy. Roast from 2 to 3 hours, depending upon sizes of pieces of beef. Baste well.

Broiled beefsteak.

Grease meat and place on top of stove to cook. Turn frequently until done, well done, or rare, as desired. Salt and pepper and add a little butter on top. Cover steak and put away.

Beefsteak and onions (for 20 men).

Take 8 pounds beef, cut in steaks $\frac{1}{2}$ inch thick. Put a frying pan on stove with a little grease and fry about 20 minutes, or till done. After the steaks are dished up, put the onions in the hot grease and let fry 15 minutes, or till done. Onions served on top of beefsteaks.

Hamburger steak (for 20 men).

Take 5 pounds raw beef, ground or chopped, 2 pounds onions, season with salt and pepper. Mix all together and roll out in round balls of 2 or 3 ounces, and either put in oven and bake, or fry like doughnuts in deep hot pot. Serve.

Stewed beef (for 20 men).

Take 8 pounds raw beef or cooked beef, cut in strips about 2 inches long, put in bake pan, pour over 5 quarts of beef stock, 2 ounces onions chopped, $\frac{1}{2}$ bunch parsley, salt and pepper to taste, thicken with $\frac{1}{2}$ pound flour mixt in about 1 pint water, 2 tablespoonfuls burnt sugar, to color the mixture, and let simmer on the stove for about 2 hours, or till done.

Beef stew with dumplings.

Take 5 pounds raw beef, cut into pieces 1 inch square, 5 pounds potatoes diced about 1 inch square, 1 can tomatoes, and season with salt and pepper. Put all ingredients in a pan. Place in about 3 quarts beef stock, put on stove, and let cook for about $1\frac{1}{2}$ hours. Make dumplings batter of 2 pounds flour, 3 eggs, 1 pint milk, 2 tablespoonfuls baking powder, a little salt and pepper, mix all together thoroly. Drop in the hot mixture about the size of a hickory nut and let boil about 15 minutes, and then serve good and hot.

Chili con carne (for 20 men).

Take 4 pounds cold boiled meat, cut into about $\frac{1}{2}$ -inch dices, put into baking pan enough bacon grease to cover the bottom of pan, chop about 2 pounds onions fine, and put the onions and beef in the hot greased frying pan. Let the meat and onions brown nice brown color; chop fine about 3 ounces chili peppers, put into the mixture and let simmer for about 1 hour. Take about 5 pounds cold boiled beans, grind them thru hash machine and add to the boiled mixture; let simmer about $\frac{1}{2}$ hour. Season with salt, pepper, and ground cloves. Add about 3 tablespoonfuls burnt sugar and let simmer 20 minutes longer and serve hot, either on toast or without.

Crepinettes de veau.

Take $\frac{2}{3}$ cold cooked meat, $\frac{1}{3}$ raw beef without fat. Chop into sausage meat; season with powdered sage, salt, and plenty of black pepper. Make into little cakes and fry brown on both sides shortly before

wanted. Serve with gravy. Sixteen pounds cooked meat and 8 pounds raw beef enough for 80 men.

Mutton potpie (for 20 men).

Take 6 pounds mutton chopped in small pieces, 5 pounds potatoes chopped in small pieces, 1 can tomatoes, 2 or 3 onions, and salt and pepper to taste. Thicken with browned flour in 4 quarts water, 2 quarts beef stock. All cooked together, slowly, in open pan for about 2 hours. Crust same as for oyster potpie.

Pot roast (for 20 men).

Take 8 pounds beef, put on stove in deep kettle and let brown for about 20 minutes. Then add 1 pint beef stock, salt and pepper to taste, and 2 onions chopped fine, and let simmer for about 2 hours until done. Turn frequently.

VEGETABLES.

Baked beans (for 100 men).

Take 25 pounds dry beans that have been soaked overnight and drain off the water, cover them (little over) with fresh water and boil for 1 hour. This water will cook beans well. Divide them in 2 large bake pans and season with salt and pepper and 7 pounds bacon, diced, $\frac{1}{2}$ gallon molasses, and bake at least 3 hours.

POTATOES.

Baked potatoes.

Peel potatoes, wash thoroly, and place in shallow pan, season with salt and pepper, add 1 sliced onion, sprinkle with a little flour. Put in a little lard and beef stock. Bake in oven until done.

Baked sweet potatoes and apples (for 80 men).

Take 30 pounds sweet potatoes and 12 pounds apples. Boil potatoes about 2 minutes; then peel and slice carefully. Boil apples 1 minute; then peel, core, and slice. Take greased bake pan and put in layer of potatoes, then layer of apples, and so on. Put over all a little butter or beef suet. If apples are too sour, add a little brown sugar. Bake all in pan until done and serve warm.

A little expensive, but an excellent holiday dish.

Potato balls (for 90 men).

Mash about 25 pounds boiled potatoes, season with salt and pepper, and add a little milk. Make into small balls and put into a pan with very little grease and brown on both sides.

Boiled potatoes (for 20 men).

Take 10 pounds potatoes, thoroly washt, and put in a tin boiler and cover with cold water and let boil $\frac{1}{2}$ hour. After water boils, stick a fork into 1 or 2 potatoes; if fork enters easily, they are done. Remove from stove and pour the water off and serve good and hot, with or without skins.

Creamed potatoes.

Take 8 pounds raw potatoes, diced in 1-inch pieces, boil until done, then pour water off; add 1 quart cold water, 1 can cream, and a little parsley, salt and pepper, and thicken with $\frac{1}{2}$ pound white flour mixt in 1 pint cold water, then serve.

Fried potatoes.

Boil with peelings on, then slice and fry in lard; salt and pepper to taste.

German fried potatoes (for 20 men).

Take 8 pounds cold boiled potatoes, cut in round slices; add 2 pounds onions chopped fine, salt and pepper to taste. Put in about $\frac{1}{2}$ pound lard and fry to nice brown color and serve hot.

Lyonnaise potatoes.

Boil 30 pounds potatoes and cut up. Mix in 5 pounds raw onions and little grease or lard. Bake in oven till done and browned.

Mashed potatoes.

Take boiled potatoes, peel, mash well, adding cream, salt, and pepper.

Potato salad (for 20 men).

Take 6 pounds cold boiled potatoes diced in $\frac{1}{4}$ -inch pieces; 2 pounds onions, raw, chopped fine; 1 bunch parsley chopped fine; season with salt and pepper. Make a French dressing as follows: 1 pint vinegar, 2 tablespoonfuls sugar (brown or white), 2 or 3 dashes red pepper, 1 ounce dry mustard, $\frac{1}{2}$ pound bacon chopped fine and fried. Pour the vinegar mixture on the hot bacon and grease. Then set back on stove to keep warm, and when ready to serve pour the vinegar, grease, etc., over the potatoes, etc., then serve.

Saratoga potatoes.

Dice potatoes raw, boil them until done, then drain and set away and let cool. When cool fry in butter or lard until nice and brown. Add parsley and chopped onions, 1 quart rich milk. Thicken with $\frac{1}{4}$ pound flour. Season with salt and pepper and serve hot.

Escalloped potatoes (for 100 men).

Take 35 pounds cold boiled potatoes, 8 pounds cheese, 8 cans condensed milk, and 3 or 4 basting-spoonfuls of flour. Pare potatoes and slice them. Grate cheese fine and mix cheese evenly with potatoes in bake pan. Mix flour with milk and dilute milk with water until potatoes are covered. Bake in slow oven.

It is sometimes thought to be an improvement to use less cheese and a much larger quantity of finely ground beef suet.

Fried mush (for 20 men).

Take 2 quarts beef stock, 2 quarts water, 1 ounce salt, and set on stove and let boil for 4 or 5 minutes. Add 2 pounds corn meal. Put the meal in a flour sieve and shake it gradually, stirring it thoroly all the time, until it commences to thicken. Then set on back part of stove and let simmer for about 1 hour or till done, when it drops freely from the paddle. Pour into dish pan about 1 inch deep and set aside to cool. When cool cut into 2-inch squares. Have about $\frac{1}{2}$ pound lard in frying pan. Fry to nice brown color. Serve hot with sirup.

Indian corn meal mush.

Take 5 ounces corn meal, 2 quarts boiling water, 1 ounce salt. Mix corn meal with cold water before putting it in, to prevent lumping. Stir in slowly but be careful to keep the water boiling. Cover closely and let boil $2\frac{1}{2}$ hours. Stir frequently, to prevent scorching. Take off when thick and let cool. Eight pounds corn meal enough for 80 men.

Macaroni and cheese (for 80 men).

Break 14 pounds macaroni into convenient lengths and put into boiler of boiling salted water. Use eight or ten times as much water as macaroni. Boil from 20 to 30 minutes, until tender. Draw off water and pour macaroni into a well-greased bake pan and bake in a moderate oven $1\frac{1}{2}$ hours or until done, then cover with the following dressing: Two cans tomatoes, 2 gallons beef stock, salt and pepper to taste, teaspoonful thyme or a little bay leaves, and a little suet or butter. Put all the dressing in a small boiler on fire and keep stirring until ingredients are well incorporated. Pass dressing thru a sieve and pour over macaroni. Grate over macaroni and sauce 6 or 8 pounds cheese.

BREAD, BISCUITS, ETC.

Corn bread (for 20 men).

Take $2\frac{1}{2}$ pounds white flour, $2\frac{1}{2}$ pounds corn meal, $\frac{1}{4}$ pound butter, $\frac{1}{4}$ pound lard, 2 ounces baking powder, 1 quart milk, 8 eggs (yolks and whites) beaten separately, 1 ounce salt, 2 ounces brown sugar. Mix all

thoroly together. Grease a bake pan well and pour in the mixture and let bake about 45 minutes or till done. Test with a broom straw into center of cake. If it comes out clean and dry it is done; if wet or stuff sticks, not done.

Corn bread (for 15 men).

Take 2 heaping cups yellow corn meal, 1 cup flour, 3 eggs, $2\frac{1}{2}$ cups sweet milk, 1 teaspoonful lard, 2 tablespoonfuls sugar, 3 teaspoonfuls baking powder, 1 teaspoonful salt. Beat eggs thoroly, whites and yolks separately. Sift baking powder with corn meal and flour. Melt lard, add the last. Beat fast and thoroly. Bake $\frac{1}{2}$ hour in greased pan.

Bread dressing (for 20 men).

Take 5 pounds stale bread, put in cold water and let soak 15 minutes, then drain off the water. Have chopped fine 2 pounds raw onions; 1 ounce sage, ground; salt and pepper to taste; $\frac{1}{2}$ pound lard, butter, suet, or bacon grease. Thoroly mix together and set in oven and let bake about 1 hour. When ready to dish up pour 2 quarts beef stock over the dressing and then serve.

French toast or fried bread (for 20 men).

Take 2 loaves old bread left, and cut in slices. Beat 3 eggs well together. Add $\frac{1}{2}$ pint milk, and season with salt and pepper. Add 2 tablespoonfuls of sugar. Put on stove in frying pan with 2 ounces butter. Dip the slices of bread in the egg batter and put in pan and fry a nice brown. Serve hot.

Rye and graham bread.

Take $\frac{1}{2}$ wheat flour, $\frac{1}{2}$ graham (or rye) flour, add 1 quart molasses for 100 pounds dough. Use sponge and dough system. Make sponge of wheat flour.

English tea biscuit (for 80 men).

Take 16 pounds flour, 2 pounds lard, 2 quarts cold water. 3 pounds granulated sugar, 2 ounces caraway seed. 2 ounces ammonia, "for baker's use." 2 ounces baking powder. Cut with regular or fancy cutters. Bake in moderate oven. Ammonia "for baker's use" can be had in any reliable drug store. 4 ounces for 10 cents.

Biscuits (for 20 men).

Take 4 pounds flour, 2 pounds lard, 2 ounces baking powder, 3 quarts water (cold), 1 ounce salt. Mix together like dough, making medium stiff dough. Grease pan before putting in biscuits. Roll dough $\frac{1}{2}$ inch thick. Place in pan close together and bake for 15 minutes or till they are twice their original size.

Before baking biscuits punch them with a fork to have them hold their shape.

Buckwheat cakes (for 20 men).

Take 4 pounds self-raising buckwheat flour and mix with cold water till it will pour easily from spoon. Add 1 ounce salt. Have cake griddle well greased and hot. Bake for about 5 minutes. When done on one side turn over and send to table good and hot. Butter and sirup used to eat with cakes.

New England corn johnnycake (for 80 men).

Take 7 pounds corn meal, 7 pounds flour, 2 pounds granulated sugar, $1\frac{1}{2}$ pounds lard, 4 ounces salt, 3 cans evaporated cream, 18 eggs, 12 ounces baking powder. Rub in lard with hand and make a fine batter with cold water. When well mixt pour into a well-greased pan. Bake at once in a moderate oven.

NOTE.—Eggs may be reduced if baking powder is increased.

White-bread batter cakes (for 80 men).

Take 8 pounds bread crumbs, 6 pounds flour, 8 eggs, 4 tablespoonfuls baking powder, $1\frac{1}{2}$ ounces salt, cold water or milk to mix it. Remove all dark crusts from the bread and soak in cold water until soft, press out dry, mash smooth, add flour, water (or milk), eggs, and powder. It always improves batter cakes to beat the eggs light before mixing them in. No shortening or sirup needed for above. Cost 60 cents.

Corn-meal muffins (for 90 men).

Take 4 pounds flour, 6 pounds corn meal, 3 pounds sugar, 1 dozen eggs, 4 tablespoonfuls baking powder, 2 ounces salt, and about 1 gallon water. Mix up to thin dough and bake.

Graham gems or muffins (for 20 men).

Take 2 pounds graham flour, 2 pounds wheat flour, $\frac{1}{4}$ pound melted butter, 1 ounce salt, 2 ounces baking powder, 6 eggs, 1 quart milk, and thoroly beat these ingredients. Have gem pans nicely greased. Pour in the batter and fill gem pans about half full. Put in a very hot oven and bake 20 minutes.

Hot muffins (for 20 men).

Take 3 pounds flour. 1 ounce baking powder, $\frac{1}{2}$ ounce salt, 3 ounces lard or butter, 3 eggs, and enough water or milk to make a batter to drop from spoon. Grease the gem pans or muffin mugs and fill mugs half full of dough and bake.

PUDDINGS, ETC.**Apple pudding (for 20 men).**

Same as peach pudding, except use apples instead of peaches.

Apple dumplings.

Take 5 pounds pie dough and roll out in strips about 6 by 4 inches, rather thin. Put on each strip a spoonful of stewed apples, evaporated (if green fresh apples use raw), and fold over the four corners and roll in a round ball. Put in oven and bake about 45 minutes or till done. Serve hot with a white sauce (sweet cream).

Apple fritters (for 20 men).

Take 4 pounds flour. 6 ounces baking powder, 1 ounce salt, 6 eggs broken in flour, 3 pints water, 1 can cream, 1 quart stewed apples. Mix all together. Add flour until it is thick enough to drop from spoon. Fry in hot lard like doughnuts.

Apple roll (for 20 men).

Take 3 pounds flour, 1 pound lard, 1 ounce baking powder, 2 ounces salt, mix with cold water, enough to make a thick dough. $\frac{1}{2}$ pound dried apples, soak and

cook. Roll out dough similar to cinnamon roll, place in greased bread pan. Break and beat an egg and paint rolls with this to brown color. The egg is not necessary, but it makes rolls look well. Place in oven and bake.

Stewed apples or apple sauce (for 20 men).

Take 1 quart water, 2 pounds apples, $1\frac{1}{2}$ pounds sugar, 1 lemon, squeezed and peeling in, cinnamon and nutmeg to taste. Put all on stove and let cook about 1 hour. Soaking of apples not necessary.

Cornstarch pudding (for 20 men).

Take 1 pound cornstarch, 1 pound sugar (granulated), 3 quarts water, 1 quart cream or milk, 2 ounces salt, 1 tablespoonful cinnamon, 1 teaspoonful nutmeg, 1 dozen eggs, when practicable. Heat water to a boiling point. Stir in cream, salt, sugar, cinnamon, and nutmeg. Dissolve the cornstarch in a small portion of the water and add the eggs, well beaten. Boil briskly for a few minutes, stirring often to avoid scorching. Set to cool in any kind of vessels, cups, vegetable dishes, etc. Flavor with lemon, etc., if desired.

For baked cornstarch, pour this into a well-greased baking pan and bake about 1 hour in a moderate oven. Make a cream sauce for this.

Cracker pudding.

Take $\frac{1}{2}$ dishpanful cracker meal (part bread soaked), water, 3 pounds sugar. Mix up 1 can cream and peaches, stewed, on top. Bake in oven. Sauce for same made as follows: 2 gallons water, 2 cans cream, 3 pounds sugar, 2 ounces salt, and 1 pound cornstarch.

Custard pudding (for 20 men).

Take 2 quarts milk, 1 quart water, $\frac{1}{2}$ ounce salt, 6 eggs, 2 pounds sugar, and thoroly beat all together. Have a baking pan well greased and pour the mixture in and bake about $\frac{3}{4}$ hour or till it is done, then serve. Can either flavor it or not. The best way to test this pudding is to stick a straw in its center. If straw comes out clean it is done, if particles stick to straw it is not done.

Custard bread pudding (for 20 men).

Take 6 pounds stale or fresh bread, cut into small bits. 1 inch each way. Then make a custard of 2 quarts milk, 8 eggs, 1 pound granulated sugar, 1 nutmeg, a little salt (very little), $\frac{1}{2}$ pound cornstarch. Put milk on stove and let come to boil, and add the other ingredients, and when it thickens it is done. Pour over the diced bread and serve hot.

English plum pudding (for 80 men).

Take 3 pounds raisins, 3 pounds currants, $1\frac{1}{2}$ pounds brown sugar, 1 pound orange peel, 3 pounds beef suet chopped fine and freed from fiber, 3 pounds flour, peel of 6 lemons, $1\frac{1}{2}$ ounces mixt spices, 3 pinches salt, 15 eggs, $1\frac{1}{2}$ pints. milk, 6 glasses brandy or best whisky. Mix well, tie up with cloth in cans. boil 5 or 6 hours. Serve with brandy sauce.

Fruit puddings.

Are exactly as the fruit rolls, only the crust is put in a pan the same as making a pie. Filling put in and cooked with a top crust.

Peach pudding (for 20 men).

Take 3 pounds flour, 1 pound beef suet, 1 ounce salt, 1 quart milk, 2 ounces baking powder, 12 eggs, $\frac{1}{2}$ pound sugar, and 1 pint cold water. Beat these ingredients all well together to the consistency of a cake batter dough (to drop easily from spoon). Have a well-greased pan, pour the mixture, and let bake about 1 hour, or till done. Make a white sauce as follows: 1 quart milk, 1 pint flour, $1\frac{1}{2}$ pounds sugar, 2 pounds stewed peaches, and set on stove. Let come to boil. Make thickening of $\frac{1}{2}$ pound cornstarch and 1 pint water, and pour into the mixture till it thickens, and when ready to serve pour over pudding and set in the oven for about 15 minutes to bake nice and brown. When done serve.

Peach fritters (for 20 men).

Take 4 pounds flour, 6 ounces baking powder, 1 ounce salt, 6 eggs broken in flour, 3 pints water, 1 can cream, 1 quart stewed peaches, mix all together. Add flour until it is thick enough to drop from spoon. Fry in hot lard like doughnuts.

Plum pudding (for 80 men).

Take 3 pounds beef suet chopped fine and freed from fiber, $2\frac{1}{4}$ pounds stale bread crumbs thoroly grated, $\frac{3}{4}$ pound brown sugar, rind of 3 lemons, $\frac{3}{4}$ pound flour, 3 pounds raisins, 3 pounds currants, $1\frac{1}{2}$ pounds citron, 2 nutmegs, 15 eggs, $1\frac{1}{2}$ pints milk. Put in deep pan, mix well, tie up with cloth in cans, boil 5 to 6 hours. Serve with cream sauce.

Everything mentioned, except eggs, should be prepared the day before.

Cost about \$2.75.

Rice pudding (for 20 men).

Put on stove in a tin boiler 1 pound of rice in 3 quarts of water. Let boil about 1 hour or till done, then remove from stove and add 6 eggs, $\frac{1}{2}$ pound lard, 1 pound sugar, $\frac{1}{2}$ pound currants, $\frac{1}{2}$ pound raisins, and $\frac{1}{2}$ can cream diluted in 1 pint water. Season with nutmeg, cinnamon, and salt. Grease a bake pan and put mixture into the oven and let cook for about 1 hour or till done.

Tapioca pudding (for 20 men).

Take 2 pounds tapioca and boil in 1 pint cold water for 20 minutes. Remove from fire and add 1 quart fresh milk (cow's), $\frac{3}{4}$ pound sugar, nutmeg, cinnamon, salt, and $\frac{1}{4}$ pound butter, and 8 eggs well beaten all together. Mix all thoroly together. Put in a pudding dish and bake $\frac{3}{4}$ hour or till done, and serve with sweet cream sauce.

Sauce for apple fritters (for 20 men).

Take 3 quarts boiling water, $\frac{1}{4}$ pound cornstarch, 1 can cream. Dissolve starch in a little cold water to make creamy paste of it. Pour cream in boiling water. Pour in cornstarch water when other water is boiling well. Add 2 ounces butter, stir well. Remove from stove and add $\frac{3}{4}$ pound granulated sugar, flour with a little nutmeg, cinnamon, lemon extract, and pinch of salt. Serve hot with fritters. Fritters also hot.

NOTE.—In frying fritters do not let particles of fritters remain in grease: they will burn the grease.

Brandy sauce.

Take some good melted butter with new sweet milk, according to amount required. Sweeten to taste and add about 4 glasses of brandy.

DESSERTS.**Ginger cakes.**

Take 2 pounds lard, 4 pounds sugar, and rub together. Then add 2 dozen eggs (3 at a time). Then put 4 ounces ginger in about 1 teaspoonful cinnamon, 1 pinch salt, 1 gallon molasses, $1\frac{1}{2}$ ounces soda (3 heaping teaspoonfuls baking powder), 6 pounds flour. Make a cake dough. Slack so as to drop from a spoon. Put in 2 bake pans and bake 25 or 30 minutes till done.

Griddle cakes (for 20 men).

Take 3 pounds flour, 2 ounces baking powder, 1 ounce salt, 10 eggs, 1 can cream, 1 quart water. Mix to consistency of thick batter. Fry on cake griddle with griddle greased with bacon rind or grease.

Ginger snaps (for 100 men).

Take 16 pounds flour, 1 gallon molasses, 4 pounds sugar, 6 ounces powdered ginger, 5 ounces ammonia "for baker's use," 4 ounces baking soda, $2\frac{1}{2}$ ounces salt, $2\frac{1}{2}$ ounces powdered cinnamon. Cut with regular cutter. When about to put in the oven cover the tops of the cakes with a wet cloth. This will cause them to spread and present a fine appearance.

Rice cakes No. 1 (for 80 men).

Take 10 pounds rice flour, $2\frac{1}{2}$ pounds granulated sugar, 2 pounds butter or lard, 8 ounces baking powder, 2 cans cream. Roll upon pastry board and shape into cakes with a cake cutter. Bake in a slow oven.

One dozen eggs added to above will make a fine appearance.

Cheap ice cream (for 40 men, 6 men to 1 quart ice cream).

Take 2 quarts milk, 5 pounds granulated sugar, 7 tablespoonfuls cornstarch, 5 cans evaporated cream or 3 quarts fresh milk, 4 ounces salt, 1 bottle flavoring extract. Boil the milk and cream, reserving $\frac{1}{4}$ cup of milk. Mix the sugar, cornstarch, and salt thoroly together, add cold milk to the sugar mixture, and when well mixt add the boiling milk, turn back the mixture into the double boiler, and cook 20 minutes. Stir constantly until smooth, and occasionally after that. Strain all, add more sugar if needed, and when cold add the flavoring. Freeze as usual. This may be increased by adding more sugar and cream. If the milk is boiled when the cornstarch is added and cooked thoroly there will be no taste of cornstarch. Cost, \$1.03. Two dozen eggs may be added to enrich cream.

Lemon sherbet (for 40 men).

Take 25 lemons, 6 pounds granulated sugar, 8 quarts boiling water. Shave off peel from 12 lemons in thin wafer-like parings, being careful to take none of lighter-colored rind below the oil cells. Put parings

into a bowl and add boiling water and let it stand 10 minutes closely covered. Cut the lemons in half, remove the seeds, squeeze out juice and add it, with sugar, to the water. If needed, add more sugar. When cold strain thru a fine strainer into can and freeze at once.

Orange sherbet (for 40 men).

Take 8 tablespoonfuls gelatin, 40 oranges or 8 pints orange juice, 7 pints cold water, 6 pounds granulated sugar, 3 pints boiling water. Soak the gelatin in 1 pint cold water. Cut the oranges in halves, remove the seeds and squeeze all the juice into a large pitcher or bowl. Add sugar to juice. Dissolve the gelatin in the boiling water and add all to mixture in pitcher. Strain all into a can and freeze. If oranges are very sour use more sugar.

Apple pie (for 20 men).

Take $2\frac{1}{2}$ pounds stewed apples, season with cinnamon, juice of $\frac{1}{2}$ lemon, and skin chopped fine. Crust: $\frac{1}{2}$ pounds flour and 2 pounds lard.

Pumpkin pie (for 20 men).

Take 2 pumpkins and peel and cut in about 2 or 3 squares, cover with water and let boil about 1 hour. Drain off water and mash thoroly and add $\frac{1}{2}$ pound butter or bacon grease, $\frac{1}{4}$ pound sugar. Season with nutmeg and cinnamon, and 1 ounce salt and 1 quart milk and 4 eggs beaten together. Set on stove and let come to a boil, then it is ready. Remove and let cool.

Stewed prunes (for 20 men).

Take 2 pounds prunes, set on stove with water to cover and let cook 2 hours, or till soft and well done. Flavor with 2 pounds sugar and serve cold.

COFFEE.**Coffee for party.**

Take 2 pounds coffee, $5\frac{1}{2}$ gallons water, and whites of 2 eggs. Water just boiling.

Soldier coffee (for 20 men).

Put on stove $2\frac{1}{2}$ gallons water and let come to a boil. Add $\frac{1}{2}$ pound ground coffee and let boil about 5 minutes. Remove from stove and put in about 1 pint cold water to settle it. It is then ready for use.







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